

BODEGAS SONSIERRA SELECCIÓN ROSADO DOCA RIOJA 2020



WINE INTRODUCTION

“Sonsierra’s position, south of the Cantabrian Mountains and north of the River Ebro, creates an Atlantic microclimate with a Mediterranean influence that is highly advantageous for vine-growing.

These qualities make the terroir of Sonsierra one of the most suitable in all Rioja for the cultivation of high-quality vines.

Having so many hectares of vineyards, with vines of different ages and planted at different altitudes, provides us with a wide range of qualities to choose from when producing wines with different flavour profiles.

WINEMAKER VINTAGE DESCRIPTION

2020 was a good year, with moderate rain in the spring but a hot summer. Grapes ripened quickly and we began the harvest in mid-September. The grapes were all healthy, the red wines with structure and colour and whites and rosés very aromatic.

WINEMAKING NOTE

Made with the traditional free-run method after maceration with the skins for around 24 hours to obtain the night colour. Fermentation in stainless steel tanks for about 15 days at a controlled temperature.

APPEARANCE, AROMA AND TASTING NOTE

Bright strawberry pink color. Primary aromas of fresh fruit on a liquor ice base. Wide in the mouth, fruity, round and very persistent. A harmonious and very pleasant finish.

WINE INFORMATION

Country:	Spain
Region:	La Rioja
Sub region:	Rioja Alta
Wine Type:	Rosé Wine
Producer:	Bodegas Sonsierra
Wine Name:	Selección Rosado DOCa Rioja
Vintage:	2020
Principle Grape (%):	Tempranillo (100)
Closure:	Synthetic
Winemaker Name:	Rafa Usoz
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.00%
Acid (g/L):	5.90
pH:	3.20
Bottle Size:	75cl
Case/Pack Size:	6x75cl